**Yogurt-Zucchini Bread with Walnuts**

This moist, nutty [bread](http://www.myrecipes.com/bread-recipes/) is a terrific way to use up late-summer zucchini. The walnuts in the bread are super-heart-healthy, and the yogurt adds moisture without any fat.

* **Yield:** Makes one 9-inch loaf

[Print](javascript:window.print())

**Ingredients**

* 2/3 cup walnut halves
* 1 ¾ cups all-purpose flour
* 1 teaspoon baking soda
* 1 teaspoon salt
* 1 cup sugar divided
* 2 teaspoon cinnamon
* 2 eggs
* 1/2 cup vegetable oil
* 1/2 cup fat-free plain Greek yogurt
  + 1. 1 teaspoon vanilla
* 1 cup coarsely grated zucchini, from about 1 medium zucchini

**Preparation**

Preheat the oven to 325°. Mix 2 t. sugar and 2 t. cinnamon. Grease and shake sugar cinnamon mixture to coat a 9-by-4 1/2-inch metal loaf pan. Spread the walnut halves in a pie plate and toast them for about 8 minutes, until they are fragrant. Transfer the toasted walnuts to a cutting board and coarsely chop them, then freeze for 5 minutes to cool.

In a large bowl, whisk the flour with the baking soda and salt. In a medium bowl, mix the sugar with the eggs, vegetable oil and fat-free yogurt. Add the wet ingredients to the dry ingredients along with the grated zucchini and toasted walnuts and stir until the batter is evenly moistened. Scrape the batter into the prepared pan and bake for about 1 hour and 10 minutes, until the loaf is risen and a toothpick inserted in the center comes out clean. Let the loaf cool on a rack for 30 minutes before unmolding and serving.